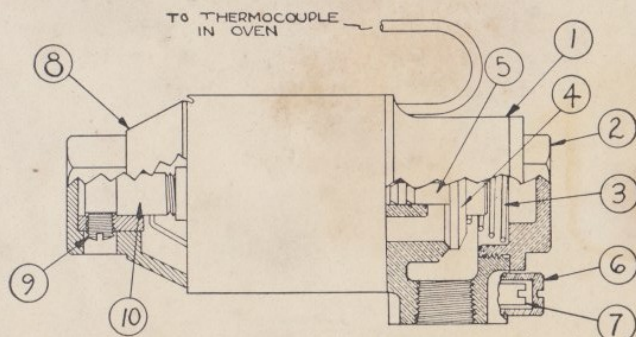


Instructions for Adjusting
Model X ROBERTSHAW AUTOMATICOOK
 on a CHAMBERS Retained Heat Gas Range



This drawing shows a Cross-sectional View of the
 MODEL X ROBERTSHAW AUTOMATICOOK

The minimum burner flame pilot and the independent pilot must be properly adjusted by the person installing the range. No other adjustment should be made unless absolutely necessary, as these features have been taken care of at the factory.

THE MINIMUM BURNER FLAME PILOT can be adjusted when the oven is either cold or hot. First ignite the oven burner. Then move dial (8) as far below 70 mark as possible. This closes the valve. Whatever gas is then passing to the burner is passing through the By-Pass and should burn about $\frac{1}{4}$ in. high over entire burner. If the flame is too high or too low, unscrew protecting cap (6) and, with a screwdriver, turn adjusting valve (7) slowly, either to the right or left, until the proper size Minimum Burner Flame is secured. Then replace protecting cap (6). If you cannot reduce the Minimum Burner Flame to the proper $\frac{1}{4}$ in. size, clean valve parts as described in the last paragraph of these instructions. When the above adjustment has been made the oven burner flame will never go out completely as long as the oven burner gas cock is turned on.

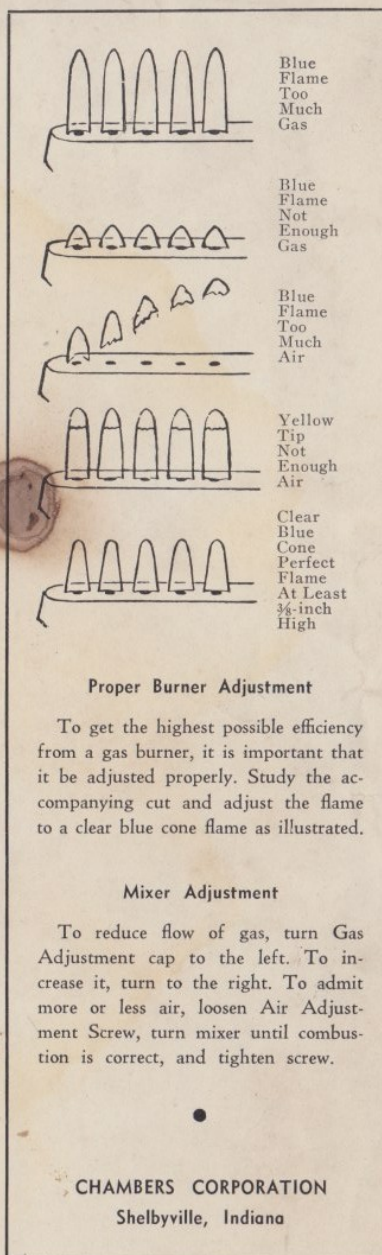
THE INDEPENDENT PILOT is the small yellow flame that burns near the oven burner. It is a precautionary pilot and serves to relight the burner in case the Minimum Burner Flame Pilot is improperly adjusted. It is lighted with the burner and extinguished when the burner is shut off. By turning small screw at end of pilot, the flame should be adjusted to about $\frac{3}{4}$ in. in length.

THE ADJUSTMENT OF THE TEMPERATURE SETTING CAN BE DONE WHEN THE OVEN IS EITHER COLD OR HOT.

WHEN THE OVEN IS COLD, ignite the oven burner, then move dial (8) as far below 70 mark as possible. This closes the valve. With a screwdriver turn adjusting valve (7) until there is no gas going to burner. Move dial back to 200° or 300° and reignite burner. Then, before the oven has a chance to heat, move dial slowly toward 70 mark. The oven burner should be just on the point of going out when the position of dial (8) agrees with the room temperature. If it does not agree with the room temperature, loosen set screw (9) on side of dial (8), and remove dial (8) carefully so that dial shaft (10) does not turn. Then replace dial (8) on dial shaft (10) so that dial reading and room temperature do agree. Tighten set screw (9) securely. Then adjust the Minimum Burner Flame Pilot as described in second paragraph.

WHEN THE OVEN IS HOT and three consecutive readings of an oven thermometer five minutes apart show a temperature variation of not more than 5°, the oven temperature has settled. If, after the oven temperature has settled, the reading of an oven thermometer does not agree with the temperature setting of the Robertshaw, simply loosen set screw (9) on side of dial (8), and remove dial (8) carefully so that dial shaft (10) does not turn. Then replace dial (8) on dial shaft (10) so that dial reading and thermometer do agree. Then be sure to tighten set screw (9) securely.

TO CLEAN VALVE PARTS, with a wrench unscrew hexagon cap (2), then remove spring (3) and disc (4). See that gland pin (5) moves freely. With a soft dry cloth, clean spring, disc and seat with which disc engages. Then replace the disc and spring in their original positions, and screw cap on securely.



Proper Burner Adjustment

To get the highest possible efficiency from a gas burner, it is important that it be adjusted properly. Study the accompanying cut and adjust the flame to a clear blue cone flame as illustrated.

Mixer Adjustment

To reduce flow of gas, turn Gas Adjustment cap to the left. To increase it, turn to the right. To admit more or less air, loosen Air Adjustment Screw, turn mixer until combustion is correct, and tighten screw.

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